

OAK & VINE

60 MARKET ST. MELBOURNE

DINNER

Available Sunday to Wednesday from 4pm to 9pm
Thursday, Friday and Saturday from 4pm to 10pm

SMALL DISHES

GARLIC BREAD \$8
add cheese \$2

BRUSCHETTA (V)(G)(D) \$12
with Shaw River buffalo mozzarella, roma tomatoes,
crispy basil & balsamic reduction

CHEF'S SOUP OF THE WEEK (V)(GF)(D) \$14
served with bread roll

PORK & FENNEL GRILLED SAUSAGE (GF) \$14
on mash potato, caramelised onion & red wine jus

SALT AND PEPPER CALAMARI SALAD (GF) \$16
with siracha mayonnaise and lemon wedge

LARGER DISHES

CAESAR SALAD (G) \$21
Baby cos lettuce, pancetta crisp, anchovies, herb crostini,
poached egg, shaved parmesan cheese and house made
Caesar dressing
Add grilled chicken breast \$5 | Add grilled prawns \$6
Add smoked salmon \$6 | Add bacon \$3

VEGETARIAN RED THAI CURRY (GF) \$23
Asian greens cooked in a mild spice red curry sauce
served with jasmine rice
Add chicken \$4 | Add prawns \$6

ROASTED PUMPKIN RAVIOLI (V)(G) \$24
Handmade fresh ravioli filled with roasted pumpkin,
pecorino & ricotta cheese with house made Napolitana sauce

BRAISED LAMB SHANK (GF)(D) \$28
Braised lamb shank on bed of mash potatoes,
sautéed green beans gremolata and rosemary jus

SALMON TERIYAKI (G) \$36
Grilled Tasmanian salmon teriyaki with soba noodle,
shimeji mushroom, pickled ginger and dashi broth

FROM THE GRILL

All grilled items are served with mash potatoes and your choice
of either red wine jus or peppercorn sauce or hollandaise sauce.

O'CONNOR PASTURE FED RIB -EYE 350G \$45
From the Gippsland Region of South East Victoria

O'CONNOR PASTURE FED PORTER HOUSE 300G \$38
From the Gippsland Region of South East Victoria

LEMON AND HERB SPATCHCOCK 400G \$34

MARKET FISH OF THE DAY (MARKET PRICE)
Please enquire with your friendly staff about the fish of the day
Add Prawns \$6, Calamari \$5

ACCOMPANIMENTS

FRIES WITH ROSEMARY SEA SALT & GARLIC AIOLI \$6.5

SEASONAL STEAMED VEGETABLES \$8

SAUTÉED BROCCOLINI \$10
tossed in extra virgin olive oil and toasted almond sliver

MIXED GREENS \$6
with balsamic vinaigrette dressing

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KIDS MENU

\$12^{EA}

FISH FINGERS AND CHIPS

CHICKEN NUGGETS AND CHIPS

PENNE PASTA WITH HOME MADE
NAPOLITANA SAUCE

PENNE PASTA BOLOGNESE

GRILLED CHICKEN WITH MASH POTATOES

DESSERT

WARM CHOCOLATE FONDANT (G)

\$14

Rich chocolate molten centre served with berry coulis
& vanilla chai ice cream

APPLE CRUMBLE TART

\$14

Warm apple crumble tart served with salted caramel ice cream

NEW YORK CHEESECAKE

\$14

New York baked cheese cake served with berry coulis

CHEESE BOARD

\$22

Selection of Regional Victorian farm house cheese served with
dried muscatel, kurrajong lavosh, quince paste and a shot of
port wine

Tarago Gippsland brie 30g

Milawa blue 30g

Warrnambool Cheddar 30g

FAIRY HILLS ICE CREAM

\$5.5 PER SCOOP

Award winning locally made ice cream and
sorbet from Ivanhoe North Eastern Suburb of
Melbourne Victoria

Macadamia (GF)

Gold Medal Royal Melbourne Fine Food Award

Coconut (GF)

Gold Medal Royal Melbourne Fine Food Award

Salted Caramel (GF)

Silver Medal Royal Melbourne Fine Food Award

FAIRY HILLS SORBET

\$5.5 PER SCOOP

Dark Chocolate (GF) (DF)

Mixed Berry (GF) (DF)

ICE CREAM & SORBET TOPPINGS

\$1^{EA}

Boba Lychee/popping pearl

Chia Seed

100's & 1000's

ASK OUR FRIENDLY STAFF FOR ICE CREAM
AND SORBET OF THE WEEK.

Please advise our friendly staff of any allergies or dietary
requirements you may have

G: Gluten | GF: Gluten Free | V: Vegetarian

D: Dairy | DF: Dairy Free